

# Breakfast

## Andalusia Fruit Plate \$17 GF

served with a cinnamon streusel muffin

## Brioche French Toast \$16

berry compote, powdered sugar

## Fresh Cinnamon Roll \$12

pecans and caramel

## NEW Belgian Waffle \$16

whipped cream, berry compote, powdered sugar

## Oatmeal \$11

raisins, dates, brown sugar

## Avocado Toast \$14

whole wheat toast, fresh avocado, heirloom tomatoes, balsamic glaze, micro greens

## Buttermilk Pancakes \$13

fruit compote whipped butter, maple syrup

## Biscuits and Gravy \$16

buttermilk biscuits, house made sausage gravy, chives, 2 eggs any style

## BREAKFAST

# Tapas

## Specialties & Omelets

*Served with hash browns or fruit (add \$3)*

## Build Your Own Omelet \$17 GF

ham, bacon, smoked salmon, tomatoes, peppers, jalapenos, onions, mushrooms, spinach, cheddar, Swiss, goat cheese

## Lox and Bagel Plate \$15

toasted bagel, cream cheese, smoked salmon, red onion, capers, heirloom tomato, cucumber, arugula

## Two Eggs Any Style \$14 GF

your choice of bacon, sausage, or ham with hash browns and toast

## NEW Croissant Sandwich \$18

scrambled eggs, applewood smoked bacon, Black Forest ham, Tillamook cheddar, arugula on a buttery croissant

## NEW Breakfast Tacos \$16 GF

3 corn tortillas filled with shredded beef, scrambled eggs, bacon, peppers, cotija cheese, avocado

## Eggs Benedict \$20

poached eggs, English muffin, Canadian bacon or smoked salmon, heirloom tomato, hollandaise

## Huevos Rancheros \$16 GF

classic huevos rancheros with our house made ranchero sauce, 2 eggs, beans, cheese, corn tortillas, avocado

## NEW Acai Bowl \$13 GF

smoothie bowl made with Brazilian Acai puree, fresh berries, bananas, kiwi, granola and honey